

PATENT SPECIFICATION

DRAWINGS ATTACHED

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COMPLETE SPECIFICATION

Manufacture of Novelty Frozen Dessert Products

We, PAUL HOMER CARTER, THOMAS EDWARD MARION and RAYMOND LESTER MORSE, citizens of the United States of America, of 1200 South Eutaw Street, Baltimore, Maryland, United States of America, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

The present invention relates to the manufacture of novelty frozen dessert products and it is more particularly concerned with such products which combine ice cream with other confectionery materials such as chocolate, nuts, syrups, ice cream cones, wrapped in paper containers or jackets.

The term "frozen dessert" used in the text and claims is to be understood as including all forms of ice cream, ice milk, sherberts and water ices.

A machine for manufacturing such novelty products has already been disclosed in the Specification of Patent No. 927,113.

Conventional ice cream cones, which are of a porous pastry product, before being placed in the paper jackets are coated with a liquefied chocolate which hardens upon cooling. The cooling is usually at room temperatures.

This is conventionally accomplished by immersion of the cones in a bath of the liquid chocolate that is maintained in the liquid state by elevation of the temperature above the hardening point, then removal of and cooling of the cones to harden the chocolate after which the thus coated cones are placed in the paper jackets and fed to the filling machine. The coating of the cones prevents them from becoming soggy when the ice cream is deposited therein by the filling machine.

The paper jackets keep the chocolate coating from contacting the hands and clothing of the consumer as well as the operator who feeds them to the filling machine. The

hardening of the coating at room temperature requires a considerable period of time that tends to permit the coating to absorb into the cones and which, if it becomes sufficiently advanced, adversely affects the physical characteristics of the cones, such as crispness, for subsequent handling and consumption. Ideally, it is preferred that the liquid does not become completely absorbed but only partially so to an extent just under the surface of the cones.

According to one aspect of the present invention there is provided a method of manufacturing a novelty frozen dessert product including the steps of depositing on the interior surface of the walls of a porous pastry receptacle, an edible coating material, said material having a hardening point and being in a liquefied state at a temperature above its hardening point, and placing the frozen dessert in a fluid state in the container in direct contact with the coating material before the material absorbs completely into the walls of the receptacle, said frozen dessert being at a temperature below the hardening point of the material.

According to a second aspect of the present invention there is provided a method of manufacturing a novelty frozen dessert product including the steps of coating the inside surface of a thin walled container substantially impervious to the coating with an edible coating material, said material having a hardening point and being in a liquefied state at a temperature above the hardening point and placing the frozen dessert in a fluid state in the container in direct contact with the coating, said frozen dessert being at a temperature below the hardening point of the material.

The present invention will now be described in greater detail by way of examples with reference to the accompanying drawings, wherein:—

in a chilling room to harden the ice cream before being shipped for sale to the consuming public. These products are sold to the public and are usually consumed by progressively tearing the jacket 30 from the top to expose the product on the inside (see Fig. 9). As thus exposed the exterior surface of the pastry cone is substantially clear of chocolate coating so that contact thereof by the consumers' hands or clothing will not result in soiling, and yet the pastry cone is protected by the interior chocolate coating.

Another form of a frozen dessert product that can be made with the machine is illustrated in Figs. 10 to 14. In this case, no pastry cone is used. Instead a receptacle 35 alone of paper or other suitable material is used and the chocolate is sprayed directly on the interior surface of the receptacle. The ice cream 36 is then inserted (see Fig. 12) which causes the chocolate coating 37 to harden. The lid 38 is then applied (Fig. 13) to complete the product which is then stored in a chilling room to harden the ice cream. When the receptacle 35 is progressively removed from the top to expose the product the chocolate coating 37 adheres to the ice cream (see Fig. 14) and, in effect, a chocolate coated bar is thus provided, similar to the well known "Eskimo Pies" (Registered Trade Mark). A complete coating of chocolate may be provided for the ice cream by adding additional chocolate 39 to the top of the ice cream before putting the lid 38 in place.

It is to be understood that coatings other than chocolate may be used, the invention having been described with reference to chocolate for illustrative purposes only and not for purposes of limitation. Such other coating materials as caramel, butterscotch and others are well known in the art. Also, various toppings may be added to either form of the product, such as various syrups, crushed nuts, shredded coconut. Also, ices, sherbets, milk ice and other ice desserts may be used instead of or in conjunction with ice cream, the ice cream being referred to in the description above the claims hereinafter for illustrative purposes only and not for purposes of limitation. Also, jackets and containers other than paper may be used and are deemed to be equivalent of paper such as thin-walled plastic material, polystyrene, polyethylene or other paper substitutes well known in the art. Also, parchment, metallic foil and other non-porous paper substitute material, as well as plastic coated paper, may be used.

WHAT WE CLAIM IS:—

1. The method of manufacturing a novelty frozen dessert product including the steps of depositing on the interior surface of the walls of a porous pastry receptacle, an edible

coating material, said material having a hardening point and being in a liquefied state at a temperature above its hardening point, and placing the frozen dessert in a fluid state in the container in direct contact with the coating material before the material absorbs completely into the walls of the receptacle, said frozen dessert being at a temperature below the hardening point of the material.

2. The method according to claim 1, in which the hardening point of the coating material is within the range 75° to 80° F., the temperature at which it is applied to the receptacle is within the range 90° to 100° F., and the temperature of the frozen dessert is within the range 15° to 25° F.

3. The method according to claim 1 or 2, in which the coating is deposited by spraying it directly on the surface of the interior walls of the receptacles.

4. The method according to claim 1 or 2, in which the coating is applied to the interior surfaces of the walls of the pastry cone to the exclusion of its application to the exterior surfaces thereof.

5. The method according to claim 1, in which the pastry receptacle, before the edible coating is applied thereto is first placed in an open end jacket, said jacket being shaped to contact the outer surfaces of the receptacle and support it thereby.

6. The method of manufacturing a novelty frozen dessert product including the steps of coating the inside surface of a thin-walled container substantially impervious to the coating with an edible coating material, said material having a hardening point and being in a liquefied state at a temperature above the hardening point, and placing the frozen dessert in a fluid state in the container in direct contact with the coating, said frozen dessert being at a temperature below the hardening point of the material.

7. The method according to claim 6, in which the hardening point of the coating material is within the range 75° to 80° F., the temperature at which it is deposited in the container is within the range 90° to 100° F., and the temperature of the frozen dessert is within the range 15° to 25° F.

8. The method as defined by claim 6, in which the dessert is frozen to a rigid state and the container is then removed.

9. The method of manufacturing a novelty frozen dessert product, substantially as herein described with reference to and as illustrated in Figs. 4 to 9 or 10 to 14 of the accompanying drawings.

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4 SHEETS

COMPLETE SPECIFICATION
*This drawing is a reproduction of
the Original on a reduced scale
Sheets 1 & 2*

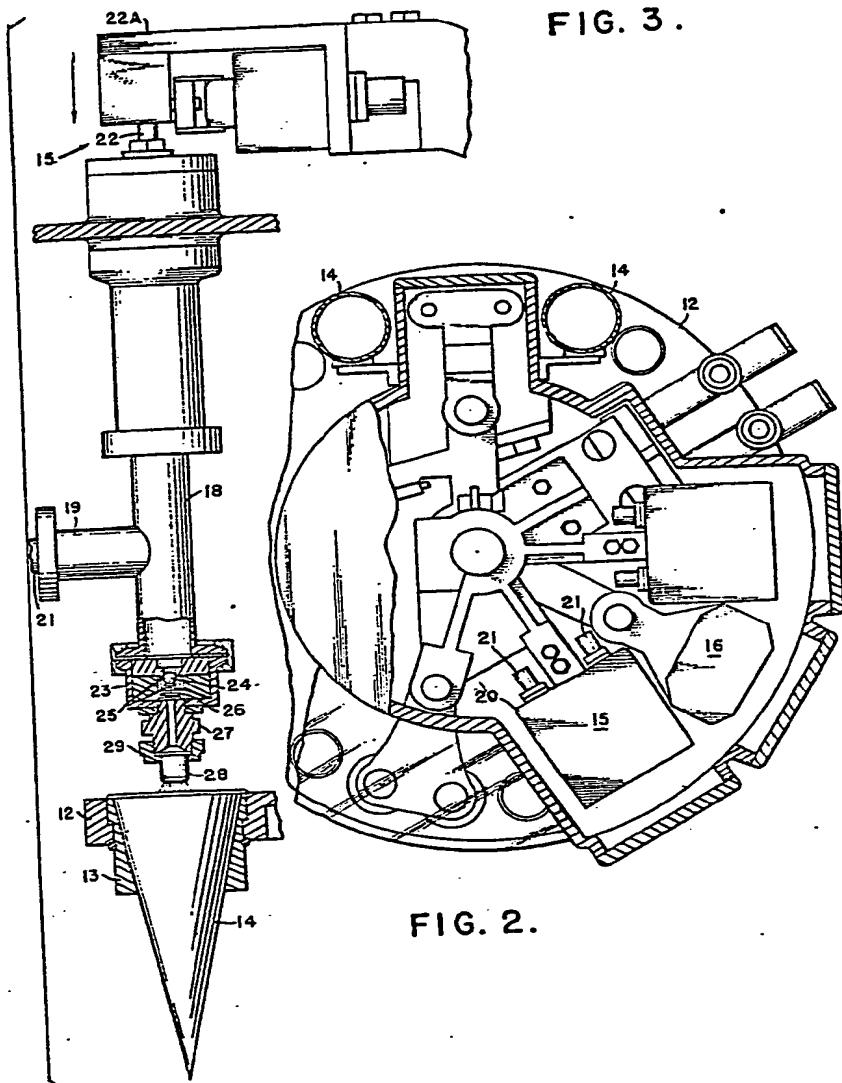
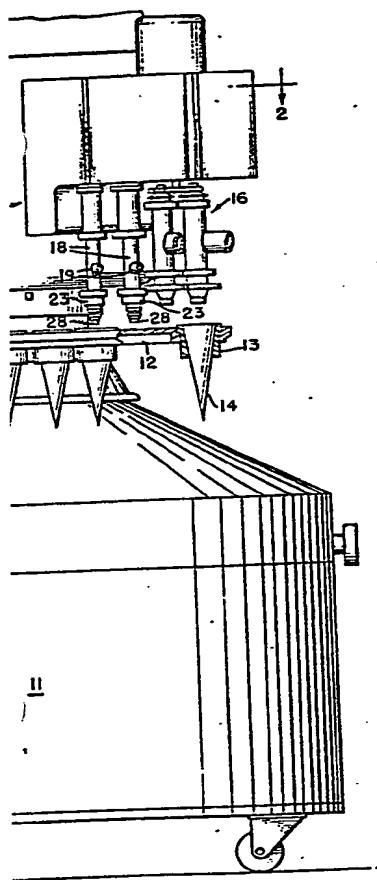


FIG. 3.

FIG. 2.

FIG. 4.

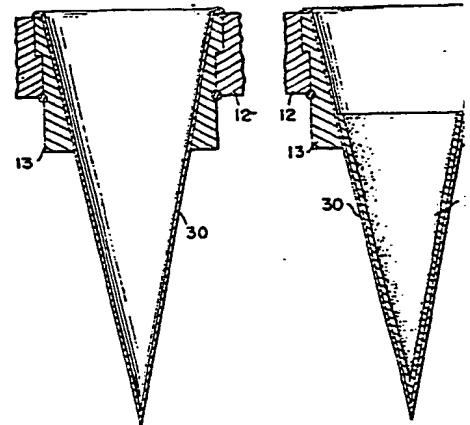


FIG. 5.

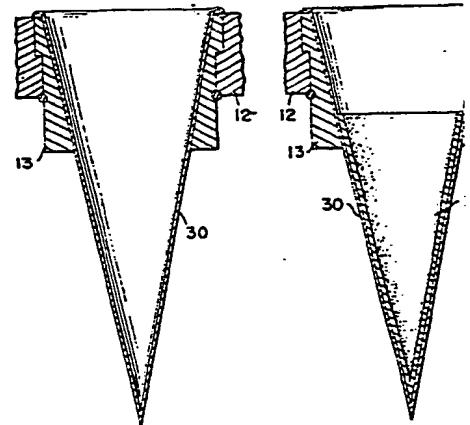


FIG. 7.

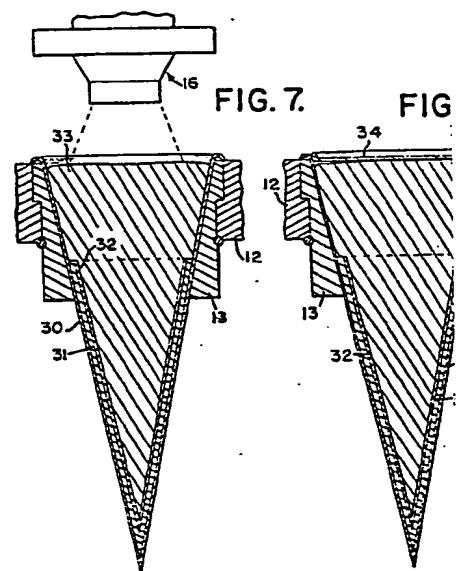


FIG.

1017480 COMPLETE SPECIFICATION
4 SHEETS This drawing is a reproduction of
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Sheets 3 & 4

